



OUR MENU IS DESIGNED FOR **SHARING**.
BUEN PROVECHO!

PLATOS PEQUEÑOS
Small Dishes

Ostras Naturales / 5

sustainably sourced oysters, house vinaigrette (gf, df)

Aceitunas / 10

Mt Zero olives, guindilla peppers, arbequina oil (ve, gf, df)

Chipas / 15

mini cheese rolls, mandioca flour, cheddar, parmesan (gf, v)

Pollo Escabeche / 14

pickled chicken, buckwheat wafer, celery leaf, aioli (gf, df)

Costillas de Cordero / 24

four piece lamb ribs, oregano, lemon (df, gf)

Croquetas del Día / 15

croquettes of the day, house garlic mayonnaise

Ceviche de Viera / 26

ceviche of Shark Bay Scallops, palm hearts, corn, purple conga crisps (df, gf)

Ensalada de Burata / 24

buratta, hass avocado, zucchini, mache (gf, v)

Empanada de Carne / 13

beef, egg, green olive, tomato jam

Empanada de Humita / 13

spiced corn, mozzarella (v, veo)

Taco de Kingfish / 22

Spencer Gulf raw kingfish, miso mayo, avocado, jalapeños, coriander (df)

Bocaditos de Cerdo / 12

ham hock sliders, lettuce, onion, amarillo mayo

Papas Fritas / 12

potato chips, aioli (gf, df, v)

truesouth.com.au  

*Please note

On Public holidays a 15% Surcharge is applied to all food items

All credit card transactions incur a 1.5% surcharge

PLATOS GRANDES
Large Dishes

Langostinos / 26

king prawns, mixed chillies, ciabatta (gfo)

Provoleta / 24

provolone, whitlof, serrano ham, hazelnut, apple, grilled bread (gfo)

Ensalada de Calamar / 26

fried calamari, mojo rojo, smoked garlic aioli, rocket, pumpkin seeds, sesame (df, gf)

Chorizo de Criollo / 18

hand-made pork and beef chorizo, morcilla, roasted peppers, chimichurri (gf, df)

Pescado del Día / MP

sustainably sourced fish of the day
ask your waiter

Pollo a la Parilla / 36

char-grilled free range chicken, chipotle, red molé (df, gf, n)

Corte de Porterhouse / 37

300g Great Southern Pinnacle MBS2+, house accompaniments

Cordero Asado / 59

500g slow roasted lamb shoulder, chimichurri, lamb jus (gf, df)

Carrillera de Ternera Estofada / 35

malbec braised beef cheek, potato puree, yucatan onions (gf)

Ensalada de Estación / 14

shaved mixed cabbage slaw, red apple, pomegranate, spiced yoghurt (gf, v)

Papas Bravas / 13

fried red potatoes, giardiniera salsa, smoked paprika, garlic aioli (df, gf, v)

Pila de Vegetales / 18

kent pumpkin, mixed quinoa, whipped eggplant, zucchini, pistachio (gf, ve, df, n)

Ensalada de Lechuga Romana / 14

blackened cos lettuce, chardonnay vinaigrette, ricotta salata, olives (v, gf)

Batata con Peri Peri / 15

peri peri sweet potato, aged goats cheese, coriander, mint, pistachios (v, gf, n, veo)

ACOMPANANTES
Sides

POSTRES

Something Sweet

Crème Caramel / 14

vanilla crème caramel (gf, v)

Postre de Platano / 16

banana parfait, bitter chocolate, candied pecans (gf, n)

Churros / 14

cinnamon doughnuts, dulce de leche

FEED ME / 70PP

Chef's selection of 3 courses to share



LECHON AL HORNO

Roasted Suckling Pig

1/4 PIG | SERVES 3-4 : \$160

1/2 PIG | SERVES 6-8 : \$320

{ PRE - ORDERS RECOMMENDED }

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products.

While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

(df) dairy free (gf) gluten free (n) contains nuts
(v) vegetarian (ve) vegan (veo) vegan option

Please scan the QR code to the right with your phone to register your details.

